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DIALOG(R) File 352:DERWENT WPI
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Roasted coffee drink prepn. - involves adding milk prod., emulsifier and stabiliser to extract and heating and pasteurising at pH 5-6

Patent Assignee: AJINOMOTO KK (AJIN)

Number of Countries: 001 Number of Patents: 001

Patent Family:

| Patent No | Kind | Date | Applicat No | Kind | Date | Main IPC | Week |
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| JP 3175932 | A | 19910731 | JP 89316260 | A | 19891205 | | 199137 B |

Priority Applications (No Type Date): JP 89316260 A 19891205

Abstract (Basic): JP 3175932 A

In an extract from roasted coffee beans, each appropriate amt. of a milk prod, an emulsifier and a stabiliser is added and the mixt. is heated pasteurised while controlling the acidity within pH 5 - 6.

USE - Provides recipe avoiding undesirable clouding of drinks.

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Derwent Class: D13

International Patent Class (Additional): A23F-005/40